

CNY 2024 BUFFET PRICE

WHEN	MEAL	ADULT PRICE	CHILD PRICE (6-12 Y/O)
1st to 8th Feb, 12th to 25th Feb	Lunch (Mon-Fri)	\$98++	\$25++
	Lunch (Sat-Sun)	\$108++	\$25++
	Dinner (Mon-Thu)	\$118++	\$30++
	Dinner (Fri-Sun)	\$128++	\$30++



Children 5 years old and below dine for free with every paying adult!

BUFFET MENU

1 FEB - 8 FEB 2024

12 FEB - 25 FEB 2024


ATRIUM
RESTAURANT

OCEAN CATCH ON ICE

Poached Tiger Prawn

Australian Black Mussel

Sea Whelk

Japanese Sweet Clam

Baby Abalone

Half Shell Scallop

French Oyster **Only available for weekend dinner*

Baby Rock Lobster **Only available for dinner daily*

Condiments: *Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soya*

Cold Laksa Herb Paste Whole Salmon **Only available for dinner daily*

Condiments: *Laksa Mayo, Calamansi Garlic Soy, Mala Aioli, Dried Shrimp Sambal, Garlic Chilli*

Cold Whole Seabass **Only available for lunch daily*

Condiments: *Laksa Mayo, Calamansi Garlic Soy, Mala Aioli, Dried Shrimp Sambal, Garlic Chilli*

COMPOUND SALADS

1 Chicken/Duck Salad on rotation

Roasted Duck Salad with Cucumber &

Scallion dressed with Hoisin Sauce

Smoked Duck Salad with Orange Marmalade

Chicken Char Siew Salad with Leek & Celery

Steamed Chicken Salad with Ginger Puree

1 Beef Salad on rotation

Curry Creamy Potato Salad with Beef Pastrami

Roasted Beef Salad with Peanut Sauce

Laksa Bow Tie Pasta with Beef Salami

Mala Black Fungus & Lotus with Sliced Beef

2 Seafood Salad on rotation

Kelp Salad with Seafood

Green Papaya Salad with Chili & Shrimp

Seafood Achar

Tuna Nicoise Salad

BOUQUET OF GREENS

Choice of Greens: Mesclun, Romaine Lettuce, Arugula, Red Leaf Lettuce, Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn, Bell Pepper & Red Onion

Choice of Dressing: Caesar, Thousand Island, Goma, Herb Olive Oil

Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients.

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1 FEB - 8 FEB 2024
12 FEB - 25 FEB 2024


ATRIUM
RESTAURANT

JAPANESE SELECTION

Salmon Sashimi

Assorted Sushi and Maki

Condiments: Wasabi, Pickle Pink Ginger and Shoyu

**This selection is only available dinner daily.*

HEALTH STATION

3 on rotation: Tzatziki, Hummus Trio (Beetroot, Chickpea & Kale) and Vegetables Crudités

Crunchy Asian Vegetable Salad with Ginger Dressing

Black Fungus Salad with Sesame Dressing

Chinese Sliced Tofu Salad

Sichuan Style Shredded Potato Salad

Quinoa and Kale Salad

Mushroom Salad

Caprese Salad

HOT WESTERN FEASTERS

1 Fish Dish on rotation

Mexican Baked Salsa Fish

Seafood Bouillabaisse

Fish Picatta

Seafood Mornay

1 Beef/Lamb Dish on rotation

Grilled Lamb Chop with Mint Sauce

Beef Bourguignon

Lamb Shepperd's Pie

Beef Pot Au Feu

1 Chicken Dish on rotation

Chicken Lasagna

Roasted Spring Chicken with Thyme Jus

Pollo en Pepitoria (Spanish Braised Chicken)

Braised Chicken with Creamy Mushroom Sauce

SOUP OF THE DAY

1 Asian Soup on rotation

Fish Maw Soup, Sweet Corn with Crabmeat Soup, Hot &

Sour Thick Soup, Chicken and Ginkgo Nut Herbal Soup

1 Western Soup on rotation

Pumpkin Soup, Cream of Mushroom, Cream of Tomato

Soup, Truffle Potato and Leak Soup

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INDIAN PALETTE

1 Veg Dish on rotation

Aloo Gobi, Jeera Aloo, Palak Paneer or
Vegetable Korma

1 Meat on rotation

Butter Chicken, Prawn Vindaloo, Goan Fish Curry,
Mutton Rogan Josh, Tandoori Chicken or Chicken
Masala

1 Rice Dish on rotation

Biryani Rice, Lemon Rice, Peas Pulao, Vangi Bath

HOT ASIAN DELIGHTS

1 Seafood Dish on rotation

Butter Prawn with Chicken Floss
Salted Egg Yolk Prawn
Prawns in Garlic Ginger Soy Sauce
Asian Chili Garlic Prawn
Steam Fish with Salted Vegetable
Ginger Soy Fish
Sweet n Sour Fish
Cantonese Steam Fish

1 Chicken Dish on rotation

Braised Chestnut Chicken with Mushroom
Wok-Fried Chicken with Spring Onion and Ginger
Szechuan Chili Chicken (La Zi Ji)
Kung Pao Chicken with Cashew Nut

1 Beef/Lamb Dish on rotation

Braised Beef Brisket with Tendon
Braised Beef Cube with Peanut
Wok-fry Black Pepper Beef with Asparagus
Wok-fry Beef and Mushroom with Oyster sauce

1 Rice Dish on rotation

Wok-Fry Rice with Chinese Sausage and Scallion
XO Fried Rice
Glutinous Rice with Chinese Sausage and Chestnut
Yam Rice with Dried Shrimp

Sweet Potato / Plain Congee

Condiments: Crispy Ikan Bilis, with Peanut, Pickled Chye
Sim, Braised Peanut, Salted Egg, Chicken Floss, Spring
Onion, Fried Shallot, Ginger, You Tiao, Century Egg

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HOT ASIAN STARRED DISHES

Braised Duck with Sea Cucumber **Only available for dinner*

Braised Dried Oyster with Market Green Vegetable

Braised Soy Egg with Tau Pok in Warm Rice

Grilled Satay

Chicken and Mutton with Peanut Gravy

Condiments: Onion & Cucumber

Chili Crab with Mantou **Only available for dinner on Saturdays*

Salted Egg Yolk Crab **Only available for dinner on Fridays & Sundays*

PROSPERITY YU SHENG

Turnip, Carrot, Pickled Vegetables, Crispy Crackers, Sesame Seed, Ginger Slice, Fragrant Oil with Plum Sauce

NIGHT CARVERY

Roasted Lamb Leg or Roasted Beef Rid-Eye

**Only available for dinner on weekdays*

Roasted Five Spice Whole Baby Lamb

**Only available for dinner on weekends*

CHEF'S LIVE SIGNATURES

Chef's Freshly made Prata

With selection of Dhal Curry or Chicken Curry

Chef's Chicken Rice Stall

Steamed Chicken, Roast Chicken or Roasted Duck

Condiments: *Chicken Rice Chili, Ginger Puree, Dark Soya Sauce*

Chef's Singapore Laksa

with Boiled Egg, Thick Bee Hoon, Tau Pok, Prawn,
Fish Cake, Beansprout

Condiments: *Laksa Leaf, Sambal Onion*

Chef's Char Siew Shawarma

With Pita Bread

Condiments:

**Only available for lunch*

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MAKE-YOUR-OWN

Kueh Pie Tee

Shrimp, Egg, Peanut Crush, Coriander Leaf, Nyonya Sambal

BARBEQUE STATION

3 Items on Rotation:

Fish Otak-Otak
Pineapple Squid
Cajun Chicken Wing
Grilled Lamb Chop
Grilled Beef or Chicken Sausage
Chicken Yakitori

**Only available for dinner*

SWEET TREATS

From the Chiller

Seasonal Fresh Cut Fruits

Cold Local Treats

Uncle Hawker Ice Cream

Condiments: with Wafer or Rainbow Bread

1 on rotation

Chilled Grass Jelly with Sea Coconut and Longan
Chilled Mango with Sago
Chilled Melon with Lychee

D.I.Y

Bingsu Shaved Ice Dessert
Ice Kachang & Ice Chendol with condiments

Chinese New Year Specials

Fried Nian Gao with Sweet Potato and Yam Sandwich
Chinese New Year Cookies
Chicken Bak Kwa **Only available for lunch
on weekends & dinner daily*
Mini Fa Gao (Chinese Fortune Cake)

Baked Desserts

Mini French Pastries
Egg Tarts **Only available for lunch on weekends*
Indonesian Kueh Lapis
Assorted Nyonya Kueh
Kachang Puteh in Cone

Local Hot Treats

1 on rotation




Cheng Teng
Bubur Hitam
Tau Suan
Green Bean Soup with Sago
Bubur Cha Cha
Red Bean Paste with Sesame Dumpling
Black Glutinous Rice

Chocolate Fondue

Condiments: Marshmallow, Dried Fruit, Cut
Fruit, sliced cake, churros

THIRST QUENCHERS

Coffee

Espresso
Café Latte 
Cappuccino 
Flat White 

Tea

Earl Grey
Peppermint
Chamomile
English Breakfast
Jasmine Green Tea

Cold Quenchers

Calamansi
Blackcurrant
Peach Tea
Ice Lemon Tea

Nutri-Grade mark is based on default
preparation (before addition of ice).



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